

BISTRO MONCUR  
MOSMAN

# Functions

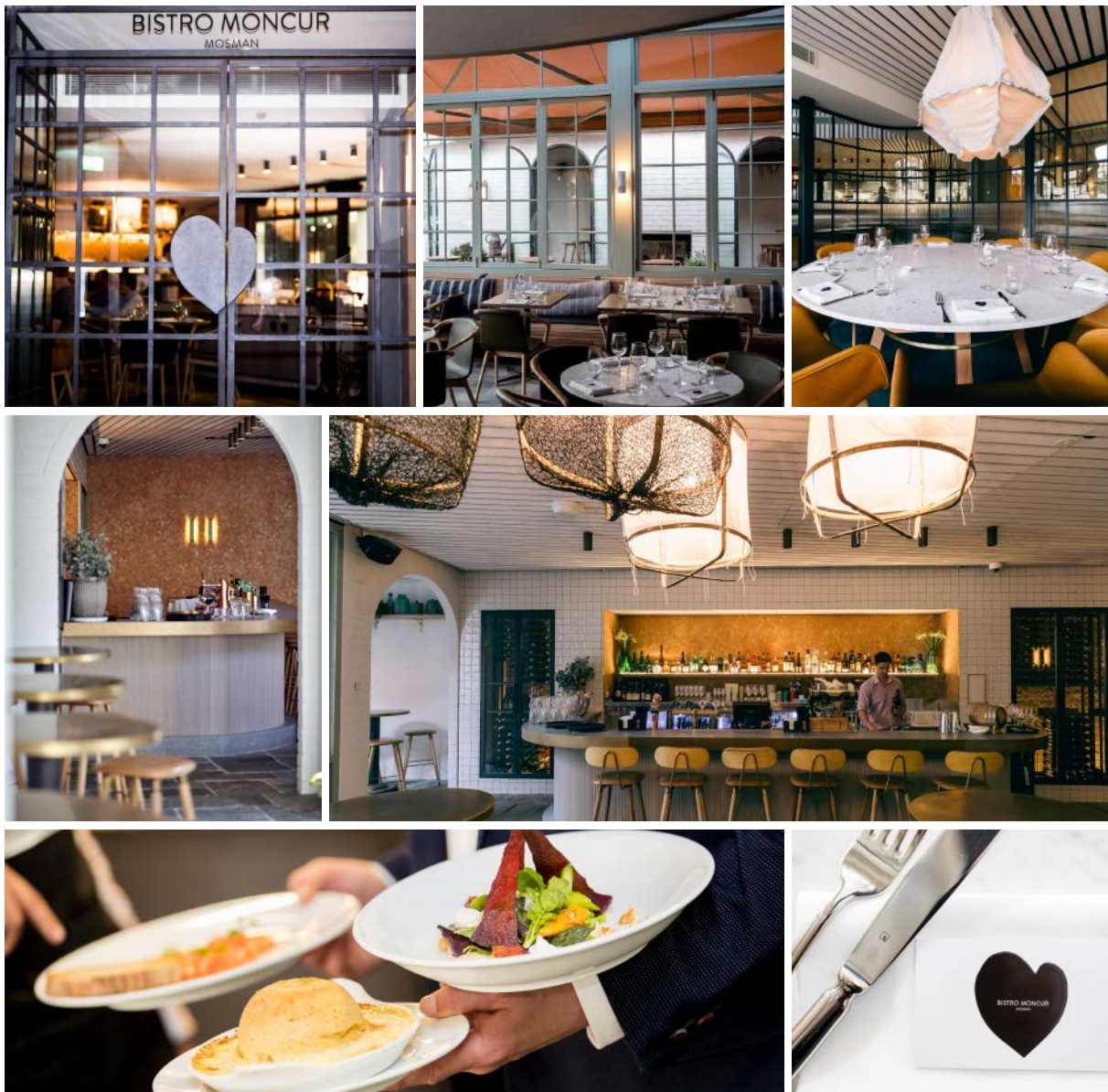


# WELCOME TO BISTRO MONCUR MOSMAN

FOLLOWING IN THE FOOTSTEPS OF WOOLLAHRA'S BISTRO MONCUR, BISTRO MONCUR MOSMAN PROVIDES A REFINED DINING EXPERIENCE - ONE WE EXPECT WILL BECOME A MUCH LOVED DESTINATION FOR THE LOWER NORTH SHORE COMMUNITY.

WITH A SPECTACULAR GLASS ATRIUM ALMOST COMPLETELY ENCASING THE EXPANSIVE DINING SPACE, WINE BAR, SEMI PRIVATE DINING SPACES, COURTYARD AND EXPOSED KITCHEN, GUESTS CAN SOAK IN A LITTLE PIECE OF EUROPE WHILE INDULGING IN FABULOUS CUISINE INSPIRED BY OUR FRENCH FRIENDS.

IN ADDITION TO A DECADENT LUNCH AND DINNER FUNCTION MENU, OUR EXECUTIVE CHEF HAS CREATED A FABULOUS BREAKFAST MENU SUITABLE FOR EARLY MORNING AND BRUNCH EVENTS.



# CANAPÉS

SYDNEY ROCK OYSTERS, CABERNET SAUVIGNON VINAIGRETTE

PORK CROQUETTES, CELERIAC, WALNUT, APPLE REMOULADE

MONCUR SALMON, HORSERADISH CREAM, PICKLES

FRENCH ONION CONFIT TART, GOATS CURD, TOMATO (V)

CUCUMBER WHIPPED FETA, SUN DRIED TOMATOES & BASIL (V)

MUSHROOM ARANCHINI, BUTTERNUT PUMPKIN, GRUYERE &  
GOATS CHEESE & BLACK GARLIC AIOLI (V)

TOMATO, BUFFALO MOZZARELLA, BASIL, VINO COTTO SKEWERS (V)

STEAK TARTARE ON MELBA TOAST

CRAB FINGER SANDWICHES

MARINATED SALMON TARTLETS, CREME FRAICHE, CHIVES & VERJUICE DRESSING

# SUBSTANTIAL CANAPÉS

GOUGÈRE & GRUYERE CHEESE (V)

ANCHOVIES, ROAST CAPSICUM, OLIVE TAPENADE ON TOAST

SEARED SCALLOPS, CAULIFLOWER VELOUTÉ, SAGE & BEURRE NOISETTE

COD ACCRAS & ROUILLE

PURE PORK SAUSAGE ROLLS & CAPSICUM RELISH

PORK BELLY, FENNEL PURÉE & MAPLE APPLE

GRAINGE BEEF SIGNATURE 300 & CAFE DE PARIS

CHICKEN LIVER PATE, CAPER BERRIES, BRIOCHE

DUCK RILLETTE, COGNAC, ARTICHOKE

# DESSERT CANAPÉS

MONCUR SHORT BREAD, PEACH JAM

SALTED CARAMEL PETIT FOURS

SUBJECT TO SEASONAL CHANGE



# SEATED MENU

MENU OPTIONS INCLUDE:

2 OR 3 COURSE ALTERNATE SERVE DINING  
SHARED ENTREE, ALTERNATE MAIN & SHARED DESSERTS

## ENTREE

SYDNEY ROCK OYSTERS WITH CABERNET VINAIGRETTE  
BUFFALO MOZZARELLA, FIG, WITLOF, BASIL, VIN COTTO  
FRENCH ONION SOUFFLE GRATIN  
BAROSSA CHICKEN LIVER PATE, ONION JAM, CORNICHONS & BRIOCHE  
BISTRO MONCUR SALMON MARINATED IN SAUVIGNON BLANC, AROMATICS & HERBS

## MAIN

SAUTE OF POTATO & RICOTTA GNOCCHI, ZUCCHINI, OYSTER MUSHROOMS & SAGE BUTTER  
PAN FRIED BARRAMUNDI FILLET, MASHED PEAS, CREME FRAICHE & CONFIT SPRING  
ONION, SUNFLOWER SEED & CAPER BEURRE NOISETTE  
PAN FRIED SAIKOU SALMON, BABY KING BROWN & SHIMEJI MUSHROOMS, BABY  
ZUCCHINI, SALSA VERDE & FRESH HERBS  
GRILLED SIRLOIN, CAFE DE PARIS  
PRIME FILLET STEAK, SAUCE BEARNAISE

## SHARED SIDES

BROCCOLI & ALMONDS  
GREEN SALAD

## DESSERT

VANILLA BEAN CREAM BRULEE, ALMOND TUILE  
CHOCOLATE DELICE, DULCE DE LECHE ICE CREAM  
CHEESE SELECTION WITH QUINCE PASTE AND LAVOSH

SUBJECT TO SEASONAL CHANGE



# BREAKFAST & BRUNCH MENU

## TO START

SELECTION OF YOGHURT | GOURMET MUESLI | FRESH SEASONAL FRUITS

## MAIN

MONCUR MARINATED SALMON, BEETS, DILL CRÈME FRAICHE, RYE

EGG WHITE OMELETTE, BABY ZUCCHINI, TOMATO, SHALLOTS

HAM & GRUYERE CHEESE OMELETTE

MUSHROOMS, GOATS CURD, SAUTÉED SPINACH, LEMON,  
TOASTED HAZELNUTS ON TOAST

SMOKED BACON, SCRAMBLED EGGS, PORK SAUSAGE,  
SLOW ROASTED TOMATO, SOURDOUGH

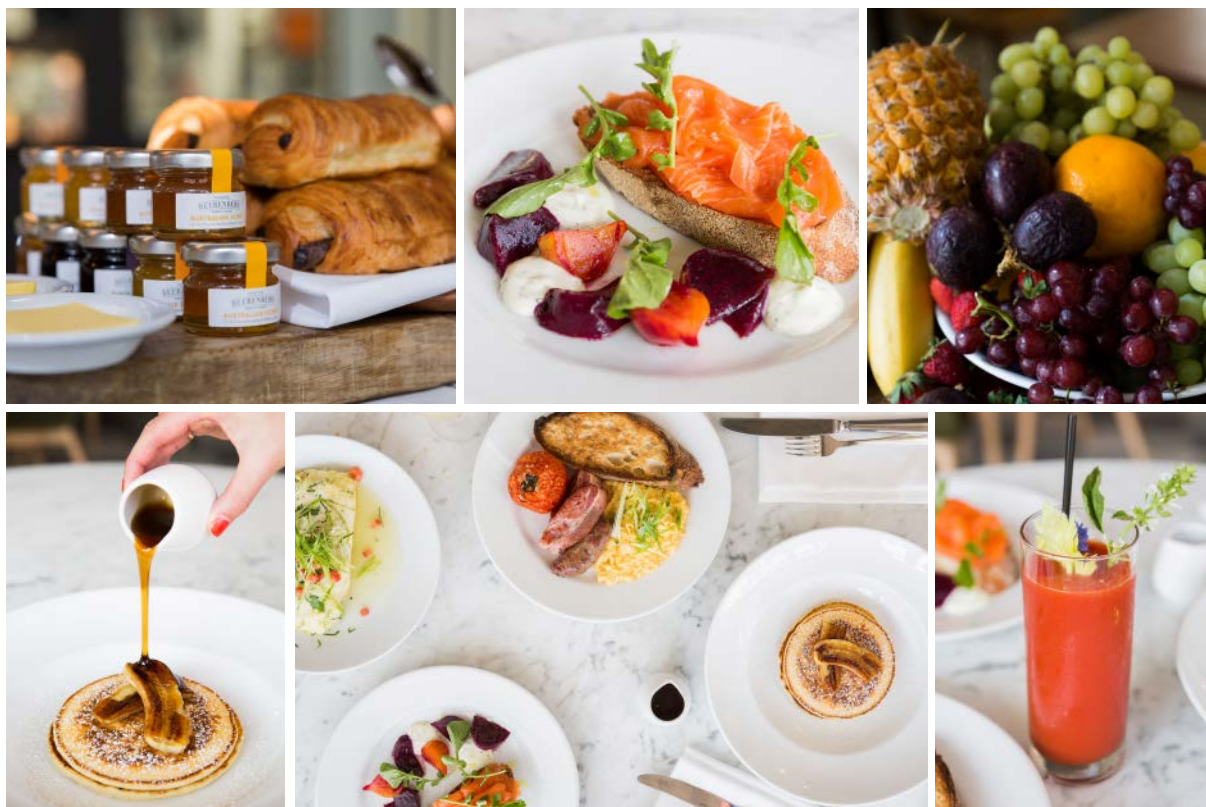
PANCAKES, CARAMELISED BANANA, MAPLE SYRUP

## TO FINISH

HOUSEMADE PASTRIES

## BEVERAGES

MOET & CHANDON BELLINI'S | SELECTION OF JUICES | TEA & COFFEE



SUBJECT TO SEASONAL CHANGE